



April Cooking Activities

No Bake Peaches & Cream Cobbler

National Peach Cobbler Day: April 13

Age Range: All Ages

Supplies: Canned peaches, graham crackers, ¼ cup heavy whipping cream, 1 tablespoon powdered sugar, ½ teaspoon vanilla, 4 oz cream cheese, 2 tablespoons granulated sugar, hand mixer or whisk, bowls, spoons, small cups, Ziploc bags.

Set Up: N/A

Instructions: Give each child 1-2 graham crackers and place in a Ziploc bag. Have the children smash the graham crackers. In a large bowl, beat the heavy cream until thick. Gradually add the powdered sugar and ¼ teaspoon vanilla then continue beating for 2-3 minutes. In another large bowl, mix together cream cheese, granulated sugar, and ¼ teaspoon vanilla until creamy. Fold the whipped cream into the cream cheese mixture until incorporated.

Pour the smashed graham crackers into a small cup, spoon the canned peaches over the graham crackers, add the creamy filling on top. Eat and enjoy!



April Cooking Activities

Microwave Mini Pizzas

National Deep-Dish Pizza Day: April 5

Age Range: All Ages

Supplies: English muffins, pizza sauce, mini pepperonis, mozzarella cheese, spoons, plates.

Set Up: Cut the English muffins in half.

Instructions: Give each child a paper plate with an English muffin. Using a spoon, have the children spread pizza sauce on the English muffin. Next, sprinkle cheese on top of the sauce and add pepperoni on top of the cheese. Place in the microwave and heat for about 2 minutes or until the cheese has melted. Eat and enjoy!

Pizza Roll Ups

Age Range: All Ages

Supplies: Tortillas, pizza sauce, mini pepperonis, mozzarella cheese, spoons, plates.

Set Up: N/A

Instructions: Give each child a paper plate with a tortilla. Using a spoon have the children spread pizza sauce on the tortilla. Next, sprinkle cheese on top of the sauce and add pepperoni on top of the cheese. Finally, roll the tortilla up like a burrito and place in the microwave and heat for about 2 minutes or until the cheese has melted. Carefully, slice the tortilla into bite size pizza rolls. Eat and enjoy!